



## ANCHOVY, OLIVE AND HERB CRUSTED RACK OF LAMB

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

### *Ingredients:*

- ½ jar **Crown Prince Natural Anchovies with Garlic and Parsley**, chopped
- ½ cup green olives, diced
- 1 tablespoon chopped fresh thyme
- ¼ cup chopped fresh flat leaf parsley
- 1 large sprig fresh rosemary, chopped
- 6 cloves garlic, minced
- 2 tablespoons olive oil
- Black pepper to taste
- 2 racks of lamb



### *Directions:*

Preheat oven to 400°F.

Combine all ingredients in a large mixing bowl and rub onto racks of lamb. Place lamb on a rimmed baking sheet and place in oven. Roast the racks for 20-30 minutes; racks should be medium to medium rare. A thermometer inserted into thickest part of rack should read 135°F. Allow to rest at least 10 minutes before cutting.

Serves 4